

TO START Soup of the Day 6 Beetroot gravlax 8

Gremolata, Creme Fraiche, Caper (GF) Wild Mushrooms 7 Toasted ciabatta, Binham Blue(V) Chicken and Chorizo Terrine 8 Tomato and Chilli Chutney Tomato and Shallot Salad Olive Bon Bon, Herb salad (Ve)

MAIN COURSES

Cheese and Bacon Burger 17

Brioche, Lettuce, Tomato, wedges, Sweet chilli and sour cream Sea Bass 16 Peas a la Francais, New Potatoes, Pea Shoots (Gf) Crab and Cockle Linguine 17 Spring Onion, Red chilli, Lime, Coriander

> Salt Baked Beetroot 14

Watercress, Baron Bigod, New Potatoes, caper, Honey Dressing (v, Gf)

FROM THE GRILL

(All served with Aioli, fries and a mixed leaf salad) Duncan Jeary Aberdeen Angus Ribeye Steak 23 (Gf, Df) Graves Lamb Leg Steak Confit Garlic and Rosemary Marinade 17 (Gf, Df) Seared Tuna Steak Garlic and Lemon Marinade 16 (Gf, Df) Graves 10oz Rump Steak 18 (Gf, Df) Chicken Breast Marinated in Garlic and Thyme 14 (Gf/Df) Halloumi Slices and Mediterranean Aubergine 13 (Gf,Df) Vegan Halloumi available

SIDES

Skinny fries - 4 Mixed green vegetables - 4 Wedges sweet chilli and sour cream- 4 Dressed leaf salad - 4

DESSERTS

Malted Chocolate Dome 7 Honeycomb, Chocolate Soil 6

Sticky Toffee Pudding

Salted Caramel Sauce and Cream

Sharrington Strawberry Pannacotta 6 Coulis and Shortbread Crumb

Selection of Ice Cream - Chocolate, Strawberry, Vanilla, Toffee, Coffee

1.50 per scoop

Selection of Sorbet - Blood Orange, Lemon, Mango, Elderflower

1.50 per scoop

A selection of British Cheese with Biscuits, Pickles Celery, Frozen Grapes and Chutney 9